

We claim:

1. A composition for a high protein nutritional baked snack food

comprising:

Whole wheat flour	42.41 – 40.38 wt %
Roasted (defatted) soy flour	18.18 – 10.10 wt %
Peanut paste (from roasted peanuts)	4.85 – 6.06 wt %
Sesame seed paste (from roasted Sesame seeds)	1.21 – 2.02 wt %
Sesame seed (roasted)	0.61 – 1.51 wt %
Wheat germ (roasted)	1.82 – 3.53 wt %
Non fat dry milk (fat content <1%)	1.82 – 3.53 wt %
Sugar powder (+ 120 μ sieve)	21.21 – 22.71 wt %
Liquid glucose	1.21 – 1.51 wt %
Fat (M.P. 40°C)	5.45 – 6.56 wt %
Lecithin (soy)	0.18 – 0.25 wt %
Sodium Chloride	0.3 – 0.76 wt %
Ammonium bicarbonate	0.48 – 0.61 wt %
Baking powder	0.18 – 0.28 wt %
Flavoring agents (ml) (cardamom flavor)	0.06 – 0.15 wt %
Iron	3.49 - 3.57 g wt %

Zinc	7.50 – 7.65 g wt %
Copper	0.25 – 0.26 g wt %
Iodine	0.097 – 0.101 g wt %
Magnesium	0.48 – 0.49 g wt %
Vitamin – A	0.14 – 0.141g wt %
Vitamin – D	0.0035 – 0.0036 g wt %
Vitamin – E	0.25 – 0.257 g wt %
Vitamin – K	0.29 – 0.302 g wt %
Vitamin B1 (Thiamine)	0.25 – 0.257 g wt %
Vitamin B2 (Riboflavin)	0.28 – 0.288 g wt %
Nicotinic acid	2.50 – 2.55 g wt %
Pyridoxine	0.29 – 0.308 g wt %
Folic acid	0.009 – 0.010 g wt %
Pantothenic acid	0.0003 – 0.000302 g wt %
Vitamin – C	11.99 – 12.24 g wt %
Biotin	0.096 – 0.10 g wt %
Inositol	0.499 – 0.509 g wt %
Choline bitartrate	1.248 – 1.272 g wt %
Vitamin – B12	0.00028 – 0.00038 g wt %

2. A process for the preparation of high protein nutritious baked snack food according to claim (1) comprising (i) powdering the wheat kernels in a disc mill resulting in whole wheat flour to pass through 10xx (129 μ) sieve, (ii) roasting the defatted soy flour in a fluidized bed roaster for a period of 5 – 12 minutes at 200 – 220°C, (iii) roasting of peanuts in a fluidized bed roaster for a period of 5 – 15 minutes at 280 – 320°C, (iv) dehulling of roasted peanuts in a brush finisher, (v) converting the roasted and dehulled peanuts into a fine paste in an electric grinder, (vi) roasting of sesame seeds in a fluidized bed roaster for a period of 4 – 6 minutes at 280 – 320° C, (vii) converting required portion of roasted sesame seeds into a fine paste in an electric grinder, (viii) roasting of wheat germ in a fluidized bed roaster for a period of 3 – 5 minutes at 280 – 320°C, (ix) homogenous mixing of vitamins namely, vitamin A, vitamin D, vitamin E, vitamin K, vitamin B1 (thiamine), vitamin B2 (riboflavin), nicotinic acid, pyridoxine, folic acid, pantothenic acid, biotin , inositol, choline bitartrate, vitamin B12 and vitamin C, and minerals, namely, iron, zinc, copper, iodine and magnesium, along with 200 – 300g of whole wheat flour for a period of 5 – 10 minutes to form the vitamin and mineral premix, (x) preparing a blend of 70 – 80 % by weight of whole wheat flour, 20 – 30 % by weight of roasted defatted soy flour, 4 – 6 % by weight of non fat dry milk, and 0.3 – 0.5 % by weight of baking powder , (xi) dissolving ammonium bicarbonate and sodium chloride in formula water, (xii) transferring peanut paste from step -v, sesame seed paste from step- vii, roasted wheat germ from step-viii, vitamin and mineral premix from step-ix, blend of whole wheat flour, soy flour, milk powder and baking powder from step-x, other ingredients

such as roasted whole sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, ammonium bicarbonate and sodium chloride dissolved in formula water as obtained in step-xi, into a mixer and mixing for 15 – 20 minutes into a homogenous dough, (xiii) sheeting the dough to a thickness of 1.5mm – 2.0mm, (xiv) docking and cutting the sheeted dough into circular shape, (xv) baking in a conventional oven at 180 – 220°C for 4 – 6 minutes to get the high protein nutritious baked snack food.

3. A process as claimed in claim (2) wherein commercially available wheat used is with 9.0 – 10.0% moisture, 1.1 – 1.5 % ash, 9.2 – 10.0 % protein content.

4. A process as claimed in claim (2) wherein wheat kernels are processed into flour in a disc mill to pass through 10 xx (129 μ) sieve.

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5. A process as claimed in claim (2) wherein defatted soy flour is roasted in a fluidized bed roaster at 200 – 220°C for a period of 5 – 12 minutes.

6. A process as claimed in claim (2) wherein peanuts are roasted in a fluidized bed roaster maintained at 280 – 320°C for 5 – 15 minutes.

7. A process as claimed in claim (6) wherein roasted peanuts are dehulled in a brush finisher.

8. A process as claimed in claim (7) wherein roasted and dehulled peanuts are made into a fine paste in an electric grinder.

5 9. A process as claimed in claim (2) wherein sesame seeds are roasted in a fluidized bed roaster for a period of 4 – 6 minutes at 280 – 320°C.

10. A process as claimed in claim (9) wherein required portion of the roasted sesame seeds are made into a fine paste in an electric grinder.

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11. A process as claimed in claim (2) wherein wheat germ is roasted in a fluidized bed roaster for a period of 3 – 5 minutes at 280 – 320°C.

12. A process as claimed in claim (2) wherein vitamins namely, vitamin A,
15 vitamin D, vitamin E, vitamin K, vitamin B1 (thiamin), vitamin B2 (riboflavin), nicotonic acid, pyridoxine, folic acid, pantothenic acid, biotin, inositol, choline bitartarate, vitamin B12 and vitamin C; and minerals namely iron, zinc, copper, iodine and magnesium are mixed into a homogenous blend along with 200 – 300g of whole wheat flour for a period of 5 – 10 min to obtain the
20 vitamin and mineral premix.

13. A process as claimed in any of the preceding claims wherein whole wheat flour, roasted defatted soy flour, non fat dry milk and baking powder are thoroughly mixed for about 10 – 12 minutes into a homogenous mixture.

5 14. A process as claimed in claim (2) wherein ammonium bicarbonate and sodium chloride are dissolved in formula water.

15. A process according to claim any of the preceding claims wherein peanut paste, sesame seed paste, roasted wheat germ, vitamin-mineral
10 premix, blend of whole wheat flour-soy flour-milk powder-baking powder, roasted sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, ammonium bicarbonate and sodium chloride dissolved in formula water are transferred to a mixer and mixed for 15 – 20 minutes into a homogenous dough.

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16. A process as claimed in any of the preceding claims wherein the dough is sheeted to a thickness of 1.5 – 2.0 mm.

17. A process as claimed in claim (16) wherein sheeted dough is docked
20 and cut using a circular die of about 3.0 – 4.0 mm diameter.

18. A process as claimed in claim (17) wherein the cut dough is baked in a conventional oven at 180- 220°C for 4 – 6 minutes to get the high protein nutritious baked snack food.
- 5 19. A process according to claims (1) to (18) wherein the snack food is cooled and packed.